



**VICTORIA HARBOUR**  
**SEAFOOD**



**VICTORIA HARBOUR**  

---

**SEAFOOD**



Vibrant and cosmopolitan Hong Kong  
is one of the culinary capitals of the  
world. Cuisine is a defining feature  
of its heritage and the diversity of  
its culture and talent.

At Victoria Harbour Seafood,  
we are proud to present to you a  
Hong Kong-themed environment  
and culinary delights for your  
gastronomical adventure.







## L001 **Live Alaskan King Crab** 阿拉斯加蟹

### Seasonal Price

These crabs are found in the waters of the North Pacific Ocean. It one of the largest edible crabs in the world - with weight ranging from 2.0 kg to 5.0 kg per crab. Catching the Alaskan King Crabs in cold treacherous waters is a dangerous job, hence its premium price over other seafoods.

Highly sought after for its sweet flavour and giant meaty claws. Savour the heavenly taste of your selected dish prepared by our experienced chefs. A culinary delight!

---

a **Steamed with Egg White** 蛋白蒸

Steamed to perfection with egg white. Sweet and succulent meat.

b **Braised in Superior Stock** 上汤焗

Braised with superior stock for that special added flavour.

c **Stir-fried with Spring Onion & Ginger** 姜葱

Light frying of the fresh crab to retain its sweet flavour with spring onion and ginger.

d **Deep-fried with Salt & Pepper** 椒盐

A traditional Hong Kong-style of cooking in hot oil. Visually stunning dish to let your senses take you on a salt and pepper adventure.

e **Deep-fried with Salted Egg** 黄金咸蛋

Coated with luscious sauce made with salted egg and our chef's specially prepared ingredients. The taste is simply divine!

\* For additional style of cooking, add RM80/style  
每加多一种煮法加RM80





## L002 **Live Australian Lobster** 澳洲龙虾

### Seasonal Price

Live lobsters caught in the pristine ocean of Australia are one of the world's most indulgent food experiences. The lobsters are packed with intense flavour. Experience the sweet, delicate firm white flesh and a generous meat-to-shell ratio – almost double that of other lobster species.

---

a **Sashimi** 刺身

A great way to start a good meal. Bon appetit!

Or as the Chinese say “chī hǎo hē hǎo” meaning “eat well and drink well”

b **Stir-fried with Spring Onion & Ginger** 姜葱

Celebrate in style with spring onion and ginger lobster fresh from the wok! Big, juicy lobster pieces are stir-fried in a classic Cantonese sauce

c **Deep-fried with Salt & Pepper** 椒盐

A Hong Kong-style of cooking to fully enjoy the flavourful and tasty crab meat

d **Fried with Superior Stock** 上汤焗

Wok-fried with superior sauce by our experienced chefs

e **Golden Superior Gravy** 皇炆

Cooked with our specially prepared superior stock with pumpkin gravy and simmered until it turns golden

\* For additional style of cooking, add RM80/style  
每加多一种煮法加RM80



L008b

L006c



## Live Fish 鱼类

### Seasonal Price

A seafood meal is incomplete without a fish dish. Choose from our selection of premium live fishes and let our chefs prepare an irresistible gourmet seafood dish for you.

**L006 Leopard Coral Garoupa (Tong Xin Pan) 东星班**

Firm texture with large flakes that easily break apart

**L007 Marble Goby (Soon Hock) 顺壳**

Opaque-coloured meat and a very delicate taste

**L008 Dragon Tiger Garoupa 龙虎班**

Soft, tender meat, low fat and high protein content

**L009 Premium Patin 高鳍巴丁**

Sweet and succulent taste and low in fat

**L010 Kerai 吉利鱼**

Flesh is almost transparent white that melts in the mouth

**L011 Jelawat 苏丹鱼**

Delicate flesh with a pleasantly sweet and savoury taste

---

**a Hong Kong Steamed with Premium Soya Sauce 港式头抽蒸**

A classic Hong Kong dish. Soy sauce, spring onions, ginger, sesame oil, and shallots are boiled together to extract the flavor

**b VHS Signature Braised VHS 港式招牌炆**

Fish is braised with brown sauce and mixed with fermented bean curd and spring onion

**c Steamed Sliced Fish in Seawave Style 波浪式蒸**

Fish are sliced for a seawave effect. A visual marvel and wonderful dish to be appreciated

**d Crispy Deep-fried 油炸**

Crispy, savoury and delicious fish dish!





## L005 **Live Oysters** 生蚝

Oysters lovers will love this 'food of love' to put back the passion in their lives. Enjoy it fresh with a slice of lemon or let our chefs express their culinary skills to prepare a delightful dish you will crave for.

---

a **VHS-style Scrambled Egg White  
with Milk** 招牌水奶滑蛋白

A great starter of juicy oysters in scrambled egg white and milk

**RM32/pc**

b **Deep-fried with Wasabi and Mayo** 日本芥末炸

Each mouthful containing a sweet, crisp tempura battered oyster, with the sharpness of the wasabi mayonnaise)

**RM32/pc**

c **Cheese Baked** 芝士焗

These briny baked oysters are simply delicious. Great appetizer

**RM35/pc**

d **Garlic Steamed with Rice Vermicelli** 粉丝蒜茸蒸

Scrumptious, delicate and irresistible side dish

**RM32/pc**

e **Sashimi** 刺身

It's velvety smooth in the mouth, with the light briny hint of seawater, While soft, there's a bit of a bite to them

**RM28/pc**



F001b

F003c



## Prawns 虾类

Freshness is a pre-requisite for a great prawn dish due to its quick-cooking nature. At our restaurant, we emphasise on quality and freshness to ensure that our dishes satisfy you.

- F001 Udang Galah (Fresh Water Prawn) 生虾**  
RM78/pc (min. 2 pcs)
- F002 Fresh Water Tiger Prawn 老虎虾**  
RM108/kg
- F003 Udang Kertas (Sea Prawn) 明虾**  
RM63/portion
- F004 Sea Tiger Prawn 野生老虎虾 (subject to availability)**  
RM48/pc
- F005 Claypot Butter Milk Sea Prawn 奶油海鲜明虾煲**  
RM98/portion

- 
- a **Butter Milk Dry-fried Style 干奶油炒**  
Creamy, buttery and delicious
- b **Butter Milk Gravy Style 湿奶油炒**  
Appetising and tasty prawns with spicy mild gravy
- c **Egg Floss Butter Milk 蛋丝奶油**  
An all-time favourite. Butter adds fragrance to the prawns
- d **Poached 白灼**  
Poached in hot but light herbal soup. A great way to cook resulting in delicate and juicy prawns

e **Pan-fried with Soya Sauce 鼓油王煎**

In the hands of our expert chefs, this simple dish is turned into a special dish

f **Deep-fried with Garlic Butter 牛油蒜香**

Coated with batter, deep-fried and sprinkled with fried garlic for a nice enticing aroma

g **Fried with Salted Egg 黄金咸蛋焗**

Indulge in our finger lickin' salted egg prawns. Fried until crispy then coated with creamy yolk sauce. Gorgeous golden crust with more flavour and extra crunch

h **Traditional Stir-fried  
with Black Bean Paste 古法豉汁焗**

Stir-fried in wok and mixed with black bean for that sharp and savoury taste

i **BBQ Sauce 烧汁焗**

Enjoy your prawns with the rich flavour of BBQ sauce. Tangy, sweet, sour, smoky and spicy

## **Other Fresh Fish 其他新鲜鱼类**

### **Seasonal Price**

A seafood meal is incomplete without a fish dish. Choose from our selection of premium live fishes and let our chefs prepare an irresistible gourmet seafood dish for you.

**F008 Empurau** 忘不了 (pre-order)

**F009 Coral Trout Garoupa** 七星班

**F010 Pomfret** 斗底昌

**F011` Red Snapper** 红槽

**F012 Spring-water Tilapia** 山水非洲鱼

---

a **Teochew Steamed** 潮州蒸

A representation of Teochew cuisine. Tomatoes, preserved vegetables, tofu and sliced ginger are added to the cooking

b **Hong Kong Style Steamed with Premium Soya Sauce** 港式头抽蒸

A wonderfully flavourful and light dish where you will be able to fully appreciate the taste of the fish

c **Thai Style Chilli Lime Steamed** 泰式酸甘蒸

Steamed fish with chilli and lime with cilantro poured on top

d **Thai Style Deep-fried** 泰式油炸

The whole fish, fried until crispy and then covered with a sweet, sour and spicy sauce

e **VHS Claypot Bitter Gourd Braised**  
**VHS** 招牌瓦煲苦瓜焖

A flavourful braised fish dish with bitter gourd served in a pot

f **Traditional Braised** 古法炆

A traditional dish from the Szechuan Province, where you can find some of the best food in China

g **VHS Hong Kong Style Braised**  
**VHS** 港式招牌炆

Our signature braising is used for this wonderful fish dish



L004g

L004e



## L004 **Live Mud Crabs** 肉蟹

### Seasonal Price

Treat yourselves with these tasty and delicious mud crabs that are packed with sweet meat. A variety of delightful dishes to choose from, cooked to perfection by our experienced team of chefs. You can be assured of a supremely satisfying experience.

- 
- a **Singapore Chilli Crab** 新加坡辣子蟹  
The hard-shelled crabs are cooked in a flavorful sweet, sour and spicy tomato chili sauce
  - b **Fried with Salted Egg** 咸蛋黄  
Prepared with large mud crabs lightly dusted on tapioca flour, deep fried then cooked in spiced salted egg yolk sauce
  - c **Steamed with Egg White** 蛋白蒸  
The egg whites is considered the real soul of this dish and therefore need to be cook perfectly. The flavour of steamed crab combined with the silky texture of egg whites makes an extraordinary dish
  - d **Hong Kong 'Typhoon Shelter' Style** 港式避风港塘  
A signature style of cooking at seafood restaurants in Hong Kong
  - e **Singapore Stir-fried with White Pepper** 新加坡白胡椒  
A Singaporean specialty. Among the locals, this dish is arguably more popular than the chilli crab that visitors to Singapore love
  - f **Spicy Kam Heong** 辣味甘香  
A famous and popular local crab dish. Kam Heong Crab is a dish of sweet crab meat with a spicy, robust sauce



g **Stir-fried with Noodles, Spring Onion and Ginger** 姜葱

The flavour of the crab spreads into the noodles and the taste is further enhanced with the chunky dried prawns from Hong Kong

a. Meehoon 米粉   b. Rice Vermicelli 冬粉   c. Hong Kong Yee Mee 香港伊面

**Seasonal price + RM18/portion** (Small)

**F006 Squid** 鲜尤

**Seasonal Price**

Squid also known as calamari, is prized for its distinctive texture and delicate taste. While squid dishes can appear simple, the secret is of course to use some good quality squid and an expert hand for a great dish.

---

a **Pan-fried Butter** 奶油煎

Savour the crunchy layer of pan-fried squid with the infusion of butter

b **Grilled with Garlic** 金蒜烤

Grilling brings out the distinctive squid fragrance and taste. The soft, sweet buttery flavour of garlic provides an interesting taste experience

c **Salted Egg** 黄金咸蛋

Indulge in this popular dish where juicy fried squid rings are drenched in creamy salted egg yolk sauce

d **Szechuan-style** 四川麻辣

With Szechuan peppercorns added for that spicy taste





F007a

F007b



## F007 **Scallops** 鲜带子

### Seasonal Price

The scallop is a marvel of the sea and in the frying pan. The texture is firm, it is tender and buttery. A well-prepared and seasoned scallop will melt in your tongue is a cascade of flavours.

- 
- a **Pan-fried with Ebiko** 鱼子酱煎  
Buttery and delicious pan-fried scallops topped with ebiko or shrimp roe  
**RM118/portion** (5 pcs)
  - b **VHS-style Scrambled Egg White with Milk** 招牌水奶滑蛋白  
An imperial dish from the Qing Dynasty prepared in VHS style.  
A dish fit for a king!  
**RM118/portion** (5 pcs)
  - c **Braised Fried Fish Maw and Sea Cucumber** 红烧海参鱼鳔  
A top Cantonese cuisine. Fish maw or dried fish bladder and sea cucumber are Chinese delicacies  
**RM228/portion** (3 pax)
  - d **Baked with Black Pepper** 黑椒焗  
A spicy dish. Well marinated before baking.  
**RM118/portion** (5 pcs)
  - e **Braised with Dried Mushroom 10H Canned Abalone + Scallop** 红烧冬菇10头鲍鱼带子  
A combination of premium delicacies. Interesting to note that the word 'abalone' in Chinese sounds similar to the words "guaranteed abundance"  
**RM188/portion** (3 pax)
  - f **Steamed with Garlic and Rice Vermicelli** 蒜茸粉丝蒸  
Scallops are steamed together with garlic and rice vermicelli  
**RM188/portion** (5 pcs)



## Exotic Dish 山珍海味

### SF001 Braised Fish Maw and Sea Cucumber 红烧花胶海参

Hours of slow-braised cooking of this flavourful dish consisting of fish maw, sea cucumber and abalone

RM**338** (4 pax)

### SF002 Braised Sea Cucumber and 10H Canned Abalone with Dried Mushroom 红烧冬菇海参10头罐头鲍

Enjoy the braised dish of abalone with its rich and sweet flavour with a buttery finish prepared with sea cucumber and shitake mushrooms

RM**238** (4 pax)

### SF003 Braised 12H Xu Rong Dried Abalone with Broccoli and Dried Mushroom 12头许榕糖心干鲍 (pre order)

A classic and luxurious Chinese dish of braised dried Australian abalone and served with broccoli and dried mushroom

RM**668/individual portion**

### SF004 Caviar Foie Gras 鱼子鹅肝

Pan-fried foie gras topped with caviar and served with Mongolian sauce

RM**78/individual portion**

### SF005 'Monk Jump Over the Wall' 佛跳墙

The story told that this dish was so delicious and tempting that a monk jumped over the temple's wall to get a taste of it. Fish maw, dried scallops, abalone, bamboo fungus and dried oyster are steamed separately and then cooked together into a thickened broth

RM**88/individual portion**



### L003 **Live Pacific Ocean Geoduck** 象拔蚌

#### Seasonal Price

The Pacific geoduck is a species of very large saltwater clam. It is the world's largest burrowing clam and is native to the coastal waters of the eastern North Pacific Ocean from Alaska to Baja.

---

a **Sashimi** 刺身

An exotic sashimi to enjoy the geoduck raw with slice of lemon

b **Poached with Superior Soup** 上汤灼

Poached/simmered in superior soup

c **Stir-fried** 爆炒

Thinly sliced of stir-fried geoduck offers an interesting taste





## Beef / Lamb 牛羊类

Indulge in world-renowned premium A5 Japanese Wagyu beef with its buttery texture and unequaled tenderness achieved through streaks of intramuscular fat deposits. Or the premium Australian Angus beef with its distinctive marbling that improves flavour and tenderness while keeping the meat moist when cooked.

- 
- B001**     **Pan-fried A5 Japanese Wagyu Beef 煎日本A5和牛**  
Soft and tender premium A5 wagyu beef pan-fried to perfection  
**RM188/individual portion (80gm)**
- B002**     **VHS-fried Black Pepper Australian Angus Beef Cubes 招牌黑椒炒澳洲安格士牛柳**  
Finely marbled meat pan-fried with capsicum and onion  
**RM108/portion**
- B003**     **Ginger and Spring Onion Stir-fried Australian Sliced Beef 姜葱炒澳洲牛肉**  
Australian Angus sliced tenderloin with ginger and spring onion  
**RM98/portion**
- B004**     **Szechuan Spiced Stir-fried Australian Sliced Beef 川式炒澳洲牛肉**  
Australian Angus sliced tenderloin stir-fried using Szechuan spice  
**RM98/portion**
- B005**     **Traditional Claypot Braised Lamb 古法焖羊腩煲**  
Slow-cooked until the lamb with beans are tender.  
Served in a claypot  
**RM63/portion**
- B006**     **Mongolian-style Australian Lamb Rack 蒙古澳洲羊排**  
Grilled Australian lamb rack served with creamy Mongolian sauce  
**RM98/individual portion**





## Poultry 鸡鸭类

---

- P001 VHS Steamed Free-range Chicken with Ginger** 招牌姜茸白切走地鸡  
One of our signature dishes you will thoroughly enjoy  
RM**108** (whole) RM**58** (half)
- P002 VHS Steamed Free-range Chicken Rice with Ginger** 招牌姜茸白切走地鸡饭  
Another signature dish using healthy free-range chicken for your enjoyment  
RM**158** (whole) RM**78** (half)
- P003 Sweet and Sour Chicken** 咕嚕鸡  
Chicken fillets are used for this wonderful dish  
RM**38/portion**
- P004 Stir-fried Chicken with Dried Chilli and Cashew Nuts** 公保鸡丁  
A classic Chinese dish of spicy chicken, peanuts, vegetables in a mouthwatering Kung Pao sauce  
RM**38/portion**
- P005 Szechuan-spiced Roasted Chicken** 四川麻辣烧鸡  
Marinated and roasted with spicy Szechuan sauce  
RM**88** (whole) RM**48** (half)
- P006 Claypot Braised Chicken with Bitter Gourd** 苦瓜炆鸡  
Braised chicken with full-of-goodness bitter gourd  
RM**38/portion**
- P007 Dual Styles Roasted and Thai Sauce Chicken** 泰式双味烧鸡  
Half-roasted cut chicken drumstick and wing mixed with roasted chicken slices and topped with Thai sauce  
RM**88** (whole) RM**48** (half)



**P008 Oyster Sauce Steamed Free-range Chicken with Crispy Kai Lan 芥兰走地白切鸡**

Flavourful and delicious chicken dish

**RM118** (whole) **RM78** (half)

**P009 Garlic Ginger Free-range Chicken in Superior Broth 上汤蒜香走地鸡**

Appetising chicken dish cooked in superior broth

**RM118** (whole) **RM78** (half)

**P010 Smoked Free-range Chicken 熏烟走地鸡**

All-natural free-range chicken free of antibiotics or hormone smoked to bring out its natural flavour

**RM108** (whole) **RM68** (half)

**P011 Peking Duck 北京烤鸭**

Peking duck is a dish from Beijing, sometimes referred to as Peking, that has been prepared since the Imperial era.

The meat is characterized by its thin, crispy skin

**RM168**

**P012 VHS Roasted Duck 招牌烧鸭**

Roasted duck specially prepared with our unique VHS style

**RM108** (whole) **RM68** (half)









## Egg 鸡蛋

---

### **E001 Steamed Egg Trio 三皇蒸蛋**

The egg is lightly beaten and steamed together with cubes of century and salted eggs for an interesting egg dish

**RM28/portion**

### **E002 Stir-fried Omelette with Prawn Meat 虾仁芙蓉炒蛋**

A simple but delicate dish. The stir-fried egg with prawn meat is an unmistakable classic of Cantonese cuisine. The egg is cooked to a fluffy softness and delivers a savoury, aromatic flavour

**RM28/portion**

### **E003 Stir-fried Egg with Fresh Tomato 茜红柿炒蛋**

The tangy tomatoes, mixed with rich scrambled eggs, a hint of sugar, and flavorful sesame oil all come together to create a very satisfying dish that tastes lovely on a bed of rice

**RM25/portion**

### **E004 Stir-fried Egg with Prawn Meat and Fresh Milk 虾仁鲜奶炒蛋**

This stir-fried prawns with egg whites dish is smooth, creamy and delicious

**RM32/portion**

### **E005 Stir-fried Omelette with Bitter Gourd 苦瓜煎蛋**

The non-omelette stir fried eggs' flavour is intensified, blending well with the bitter gourd

**RM25/portion**

### **E006 Teochew Fried Oyster Omelette 潮州蚝煎**

A very popular street food in this region. The secret to a good dish is its 'wok hei' or the smoky aroma imparted to the food that has been tossed and seared at high heat

**RM45/portion**





## Bean Curd 豆腐

---

### **T001     Home-made Tofu with Preserved Vegetable 菜香豆腐**

Smooth tender tofu is steamed then drizzled with a fragrant aromatic oil and a rich sauce that is savoury and sweet.  
Simple and satisfying

**RM30/portion**

### **T002     Braised Tofu with Taro Sauce & Enoki Mushroom 芋香金菇炆豆腐**

Pan-fried pieces of tofu cooked with a flavourful taro sauce topped with mild and crunchy Japanese enoki/straw mushroom

**RM32/portion**

### **T003     Braised Tofu with Scallops and Prawns in Pumpkin Sauce 金瓜汁带子虾仁豆腐**

The braised bean curd with seafood is special as it is glazed in a light and delicious pumpkin sauce

**RM48/portion**

### **T004     Teochew-style Tofu with Crab Meat and Egg 潮式滑蛋蟹肉豆腐**

A popular traditional Cantonese dish with the sweet and delicious crabmeat

**RM35/portion**

### **T005     Braised Tofu with Fried Fish Maw & Dried Mushroom 红烧鱼鳔冬菇豆腐煲**

The fish maw (swim bladder of large fish) absorbs the flavours when cooked and complements the earthy and meaty mushroom flavour

**RM48/portion**



V005

V001



## Vegetables 蔬菜

A selection of wholesome and nutritious vegetable dishes to complement your meal.

---

- V001**     **Fried 4 Seasons (lotus root, celery, sugar pea, almond flakes) 杏片四宝蔬**  
A great blend of crunchy texture of lotus root, the leafy flavour of celery, savoury sugar pea and almond flakes  
**RM38/portion**
- V002**     **Stir Fried Yau Mak With Preserved Beancurd 腐乳油麦**  
The aroma of fermented bean curd, accentuated by chillies and sesame oil provide an interesting contrast to the juicy and sweet 'yau mak'  
**RM28/portion**
- V003**     **Stir-fried Hong Kong Kai Lan 香港芥兰**  
A popular dish with complex flavor and a slightly bitter bite, with a certain sweetness  
**RM30/portion**
- V004**     **Stir-fried Hong Kong Choy Sum 香港菜心**  
Fresh, crisp and sweet taste of Choy Sum with a slight mustard flavour and slight bitterness  
**RM30/portion**
- V005**     **Broccoli with Crab Meat 蟹肉扒西兰花**  
The refreshing flavor of broccoli and the delicious crabmeat make a perfect match  
**RM38/portion**
- V006**     **Stir-fried Baby Pak Choy with Yam 芋香青白仔**  
Enjoy the sweet and mild taste of baby Pak Choy with its peppery undertones and the sweet taste of yam  
**RM28/portion**



**V007 Spinach with Trio Egg in Superior Soup 上汤三皇蛋莧菜**

The soft and tender spinach is infused with the rich supreme-stock mixed with normal, century and salted eggs to give it a burst of flavour

**RM28/portion**

**V008 Szechuan Style Ladies Finger 四川麻辣秋葵**

Mild, sweet and crunchy taste of ladies finger with the spiciness of Szechuan style of cooking

**RM28/portion**

**V009 Hokkien Home-cooked Vegetarian 福建家乡素**

A dish that reminds of mom's cooking

**RM28/portion**

## **Fried Noodles 粉面类**

---

**N001 Fried Noodles with Lobster in Superior Broth 皇炆龙虾生面**

A celebrated Cantonese recipe for a memorable meal

**Seasonal price + RM30/portion noodles**

**N002 Stir-fried Hong Kong Yee Mee with Udang Galah (fresh water prawn) 生虾香港干烧伊面**

Hong Kong yee mee served with 'udang galah' and fresh green vegetable

**RM168 (3-4 pax)**

**N003 Stir-fried Kuey Teow with Australian Beef 澳洲牛肉干炒河**

Sliced pieces of quality Australian beef are used for this dish

**RM98/portion**

**N004 Stir-fried Australian Sliced Beef Kuey Teow with Ginger and Spring Onion 姜葱澳洲牛河**

A popular all-time favourite

**RM98/portion**

**N005 'Typhoon Shelter' Fried Hong Kong Yee Mee 避风港炒香港伊面**

Stir-fry using imported Hong Kong yee mee with salted black bean, deep fried garlic, chopped prawn, beansprout and scallion

**RM38/portion**

**N006 Fried Mee Hoon with Mud Crab and Dried Sea Prawn 肉蟹炒虾干米粉**

Mud crab cooked with mee hoon and chunky dried prawns from Hong Kong

**Seasonal price + RM18/portion**

**N007 Stir-fried Kuey Teow with Seafood and Blackbean 鼓汁炒海鲜粿條**

A delightful kuey teow dish with generous portion of seafood served with the soft and creamy imported black beans

**RM48/portion**

**N008 VHS Signature Fried Kuey Teow with Razor Clams 招牌鼓汁圣子王炒粿條**

A house speciality. A great serving using the freshest ingredients, with that distinctive charred aroma from stir-frying by our chefs

**Seasonal price + RM18/portion**

**N009 Cantonese Fried Kuey Teow and Mee Hoon 广府炒鸳鸯**

A familiar and popular dish among Malaysians

**RM38/portion**





## Fried Rice 炒饭 / Chicken Rice 鸡饭

---

### R001 VHS Signature Fried Rice 招牌炒饭

A marvellous dish specially created by the chefs at Victoria Harbour Restaurant which is perfect for a Chinese course-by-course meals, or to be enjoyed as a quick meal on its own

RM32/portion

### R002 Black Truffle Dried Prawn Fried Rice 黑松茸海鲜炒饭

A luxury fusion dish. Specially flown from Hong Kong chunky dried prawns are used for this fried rice dish which is topped with luxury European black truffle shavings

RM48/portion

### R003 Black Truffle Wild Mushroom Fried Rice 黑松茸野菌炒饭

Enjoy the earthy but meaty flavour of the wild mushroom that spreads and lingers in your mouth and the fragrance from the garnishing of the luxurious European black truffles

RM48/portion

### R004 Japanese Unagi Fried Rice 曼鱼珍珠炒饭 (pre-order)

Japanese fried rice, known as "Yakimeshi" in Japan, is such a flavourful and delicious dish and made special with the sweetness of 'unagi' (or eel) with its soft and creamy texture

RM38/individual portion (min. 3 portions)

### R005 Seafood Crispy Rice in Prawn Soup 虾汤海鲜泡双味饭

The crispy rice makes an awesome sizzling sound when added to the hot Prawn soup. An interesting meal experience

RM138/portion

### R006 VHS Signature Free-range Chicken Rice 招牌姜茸白切走地鸡鸡饭

Our signature dish that would satisfy the most demanding taste bud

RM158 (whole) RM78 (half)



## Side Dishes 小菜

---

- A001 VHS Teow Chew Prawn Balls 招牌潮州虾丸**  
Deep-fried prawn balls served with sweet sauce  
**RM33/portion** (6 pcs)
- A002 Japanese Style Cold Dish 日式冷菜**  
Salad with Japanese flavour with wasabi as one of the ingredients  
**RM30/portion**
- A003 Signature Szechuan Style Salt Pepper 3 Combo 椒盐三拼**  
Simple starter of brinjal, shimeji mushroom and squid with Szechuan spice  
**RM35/portion**
- A004 Sensational Wasabi Sea Prawn with Salad 日式芥末海虾拌沙律**  
Refreshing salad with sea prawn with wasabi  
**RM22/portion** (min. 3 sets)
- A005 French Style Smoked Duck with Salad 法式焗鸭胸拌沙律**  
Salad with delectable French style smoked duck  
**RM20/individual portion** (min. 3 sets)
- A006 Fried Fish Skin**  
a. Salted Egg 咸蛋鱼皮      b. Salt & Pepper 椒盐鱼皮  
**RM30/portion**
- A007 Sesame Japanese Cucumber Salad with Century Egg 芝麻日本黄瓜皮蛋沙律**  
**RM33/portion**
- A008 Deep-fried Battered Giant Squid 酥炸大墨斗**  
Crispy crumbs and batter encrusting the soft and moist squid  
**RM40/portion**

## Soup/Broth 汤羹类

---

**SP001 Double-boiled Dried Wild Mushroom  
with Top Shell Soup 野菌响螺燉汤**

A dish rich in Vitamin A and protein

**RM158/pot** (4-6 pax)

**SP002 Superior Wantan Chicken Soup 鲜虾云吞燉鸡湯**

Chicken soup with superior imported Hong Kong Wantan mee

**RM168/portion** (5 pax)

**SP003 Teochew Seafood With Tofu Broth 潮州香滑海鲜豆腐羹**

Deep-fried prawn balls served with sweet sauce

**RM48/portion** (4-6 pax)

**SP004 Szechuan Hot and Sour Seafood Broth 酸辣海鲜豆腐羹**

Deep-fried prawn balls served with sweet sauce

**RM48/portion** (4-6 pax)



## Dessert 甜品

---

**D001 Iced-cold Thai Coconut with Avocado 冰涼椰子牛油果**

A house speciality. Delicious and irresistible. Ice-cold Thai coconut with smooth avocado puree and sago pearls

**RM22**

**D002 Thai Coconut with Almond Glutinous Rice Balls 椰子杏仁湯丸**

Refreshing Thai coconut with sweet almond glutinous rice balls

**RM22**

**D003 Creamy Peanut Soup with Glutinous Rice Balls 花生糊湯丸**

Hot creamy peanut soup served with rice balls

**RM12**

**D004 Mango Puree with Sago and Pomelo 楊枝金露**

Nice sweet dessert after a hearty meal

**RM16**



**D005 Peach Gum with Ginseng 桃胶泡参**

The gum with its vibrant amber hue is a resin from Chinese peach tree. High in collagen content and nutritional value

**RM15**

**D006 Peach Gum with Soy Milk 豆浆桃胶**

Another way to enjoy the peach gum is with soy milk

**RM12**

**D007 Sesame Glutinous Rice Ball 芝麻枣**

Sweet glutinous rice balls with black sesame seeds

**RM15**

**D008 Chinese Pancakes 莲蓉窝饼**

Appetising and delectable Chinese pancakes

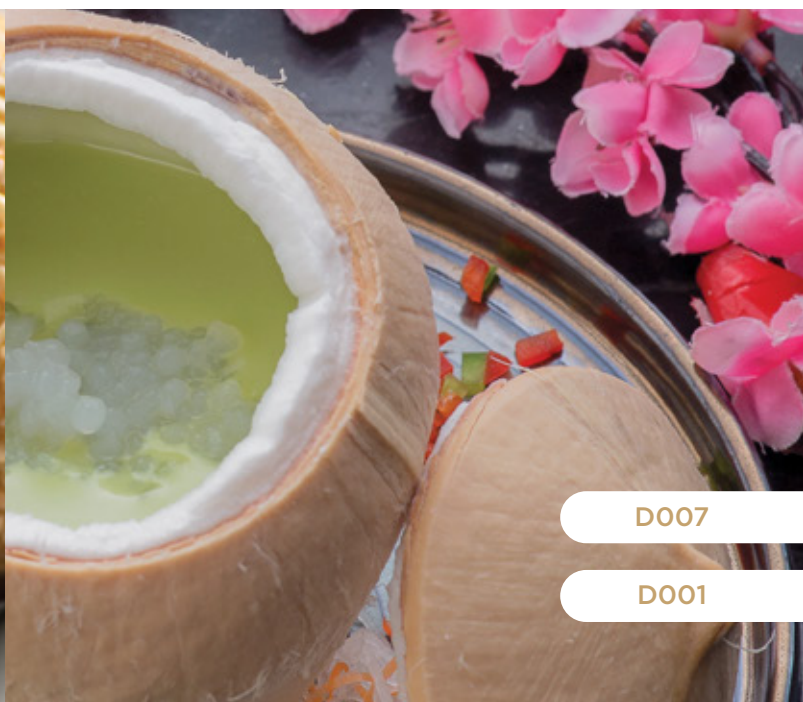
**RM15**

**D009 Man Tou Steamed 蒸馒头**

**RM9** (6 pcs)

**D010 Man Tou Deep-fried 炸馒头**

**RM9** (6 pcs)



D007

D001



**Victoria Harbour Seafood Sdn. Bhd.**

199901023622 (498522-A)

@ Kuala Lumpur Golf & Country Club

10 Jalan 1/70 D, Bukit Kiara

60000 Kuala Lumpur, Malaysia

**victoriaharbour.com.my**

**T** +603 2093 1258

+603 2011 9188 (ext 450)

**E** enquiry@victoriaharbour.com.my

\* Unless otherwise stated, Per Portion is good for 3-4 pax serving.

All prices are in Ringgit Malaysia and are subject to 10% service charge and 6% SST at current rate.

Images in the menu are for illustration purposes only.

